

REMARKS

The Office Action dated September 26, 2007 has been carefully considered. Claim 4 has been amended. Claim 4 is in this application.

Claim 4 was rejected under 35 U.S.C. § 103(a) as being unpatentable over previously cited U.S. Patent No. 3,892,058 to Komatsu et al. in view of U.S. Patent No. 6,139,898 to Meyer et al.

The invention defined by the present claim teaches the step of sterilization which is conducted by repeating 4 to 10 times the sterilization at a temperature of 130°C~150° C and for 4 to 8 seconds each time.

In contrast, Komatsu et al. teach sterilization is conducted at 130°C~160° C for 0.5 minutes to 15 minutes for a single time in continuous sterilization (col. 15, lines 34-30). Meyer et al. teach that sterilization is conducted at 80°C~100° C for 1 minute to 80 minutes (col. 3, lines 1-17).

Applicants submit that the texture of the rice may be changed depending on the conditions for sterilization. If the sterilization is conducted at high temperature, for a long time, at a single instance, the sterilization may induce destruction of starch cell membrane generating a sticky cooked rice. Applicants have unexpectedly found that the sterilization method of the present invention including repeated sterilization generates cooked rice with fluffiness.

A Declaration under 35 U.S.C. § 1.132 by inventor Changyong Lee is submitted herewith which compares cooked rice prepared under different sterilization conditions. Item 2 of the Declaration describes that the claimed process sterilization process step was compared to the sterilization process steps of Komatsu et al. and Meyer et al. Item 3 of the Declaration and Table 1 describe that the hardness and stickiness of the cooked rice is dependent on the sterilization process. Item 4 of the Declaration describes that the claimed sterilization step of the present invention provides a rice having low stickiness, low destruction of the starch and provides fluffy cooked rice.

Furthermore, the method of the present invention includes the steps of coating the long grain with emulsified oil and then removing water from the long grain. Applicants submit that Komatsu et al. do not disclose or suggest the steps of the method of the present invention of coating the long grain with emulsified oil and then removing water from the long grain. Meyer et al. disclose the step of treating the rice with acidified water (pH 4.0-4.5), and then coating the rice with an oil. Applicants submit that even though Meyer et al. teach that the rice is coated with emulsified oil, the state of the rice when the rice is coated is very different compared to the state of the rice of the present invention. If the rice is treated with acidified water before oil coating as Meyer et al.

discloses, the stickiness of the rice is increased because the pasting (degradation) of the rice is increased in acidic pH. Accordingly, it is useless to treat the already pasted rice with oil. In contrast, in the present invention, the cooked rice not treated with acidified water. Thus, the rice of the present invention is structurally different than the rice of Meyer et al. The steps of the present invention of coating the long grain with emulsified oil and removing water ensures that the long grain is not pasted and thus it becomes fluffy. In contrast, Applicants submit that from the method taught by Meyer et al. it is impossible to obtain rice with the fluffiness of the present invention.

Accordingly, the invention defined by the present claims is not obvious in view of Komatsu et al. in combination with Meyer et al. and withdrawal of this rejection is respectfully requested.

In view of the foregoing, Applicants submit that all pending claims are in condition for allowance and request that all claims be allowed. The Examiner is invited to contact the undersigned should she believe that this would expedite prosecution of this application. It is believed that no fee is required. The Commissioner is authorized to charge any deficiency or credit any overpayment to Deposit Account No. 13-2165.

Respectfully submitted,

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